

PhZani

Makes 1 ea. 6-in. PhZani

A cross between a calzone and a flat bread, the phZani is a simple way to make a hand-held pizza sandwich in no time at all. This versatile recipe also makes a great breakfast sandwich, just chop up some of our [Zucchini and Basil Frittata](#) and add it to the rest of the ingredients.

Ingredients

- 1 ea. 6-oz. [Wood Stone Dough](#) ball
- 2 oz. caramelized onion
- 1 oz. roasted Yukon gold potatoes, cut into ½-in. dice
- 1 oz. black forest ham, chopped
- 1 oz. mozzarella/provolone cheese (we suggest Grande brand)

Method

Oven Temperature: 570-600 degrees

- Flour both sides of the dough ball and gently open the ball by hand to the desired thickness. Generally a 6-oz. dough ball will make a 6-in. phZani.
- Cover half of the shell with the caramelized onion, potatoes, ham, and cheese.
- Using the large peel, transfer the open shell to the finishing zone of the oven, placing the side of the phZani with ingredients on it furthest away from the flame.
- When the top of the pizza shell begins to brown (about 90 seconds), bring the phZani to the doorway of the oven and fold it in half, making a pizza “sandwich.”
- Remove the phZani from the oven and place in parchment paper. Serve immediately.



www.woodstone-corp.com (800)-988-8103